

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/21/2012 **Business ID:** 95412FS
Business: ATWOOD CORNER
 ATTN: LARRY ALDRICH
 402 GRANT BOX 325
 ATWOOD, KS 67730

Inspection: 55001400
Store ID:
Phone: 7856269503
Inspector: KDA55
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/21/12	09:05 AM	10:00 AM	0:55	0:35	1:30	0	
Total:			0:55	0:35	1:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification _____ Critical Violations 2 _____ Lic. Insp. _____

Sent Notification To _____

Address Verified p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	..	p	p	..
<i>Fail Notes</i> 2-301.14(H)*	<i>CRITICAL - When to Wash Hands - Before donning gloves for working with food</i>					
	<i>[The owner after handling phone put on gloves and handled cheese for sandwich with no handwash. Educated.]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	..	p
<i>Fail Notes</i> 5-205.11(A)	<i>Handsink Accessible</i>					
	<i>[The handsink in the kitchen is blocked by boxes.]</i>					
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	p
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i> 4-601.11A*	<i>CRITICAL - Food Contact Clean to Sight and Touch</i>					
	<i>[The inside top and sides of microwave have dried on food debris. Cleaned.]</i>					
4-602.11(E)(4)(b)	<i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up</i>					
	<i>[Soda fountain nozzles have buildup of mold and scale.]</i>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p

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Chemical	Y	N	O	A	C	R
26. Toxic substances properly identified, stored and used.	p
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-305.11(A)(3) <i>Food stored 6" above floor [Boxes of fountain syrup are stored on floor.]</i>						
6-404.11 <i>Distressed food segregated & properly located away from food/utensils/equipment [A designated area for distressed food in not provided. Observed bent cans on back of soda fountain and drainboard of three compartment sink.]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i> 4-904.11(A) <i>Food-/lip-contact surfaces of utensils/single-service articles protected from contamination [Styrofoam cups did not have lip ontact surfaces protected.]</i>						
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-501.11() *Equipment in good repair/adjustment*
 [(B) *The door seal on the walk in cooler is in bad repair and held on by duct tape.*]

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|---|---|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | .. | .. |
- Fail Notes* | 5-205.15(B) *SWING - Plumbing system maintained in good repair*
 [Non-Critical- *The drain line on the Pepsi fountain is plugged.*]

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|--|----|----|----|----|----|----|
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | .. |
- Fail Notes* | 5-501.17 *Receptacle in women's toilet room covered*
 [Wastebasket in womens restroom is not covered.]
- 6-501.12 *Toilet rooms & fixtures cleaned as often as necessary*
 [Both womens and mens restroom have soiled toilets and handsinks.]

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|--|----|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
- Fail Notes* | 6-501.12(A) *Physical facilities clean*
 [Floors of the storeroom, kitchen, and under three compartment sink have a an accumulation od debris.]
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|---|----|---|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|
- Fail Notes* | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment*
 [(A) *Lights bulbs in hot hold unit have non shatter proof bulbs.*]

Administrative/Other	Y	N	O	A	C	R
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|----------------------|----|---|----|----|----|----|
| 55. Other violations | .. | p | .. | .. | .. | .. |
|----------------------|----|---|----|----|----|----|
- Fail Notes* | 8-304.11(A) *Post the license in a location in the Food Establishment*
 [Current licnese is not posted.]

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #11* *Employee Handwashing*

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Footnote 1

Notes:

Fresh baked case - Muffin 135

Footnote 2

Notes:

Whirlpool - Hamburger 41